

FIGURE 1
Bread Crumb Firmness - Strong Wheat Flour

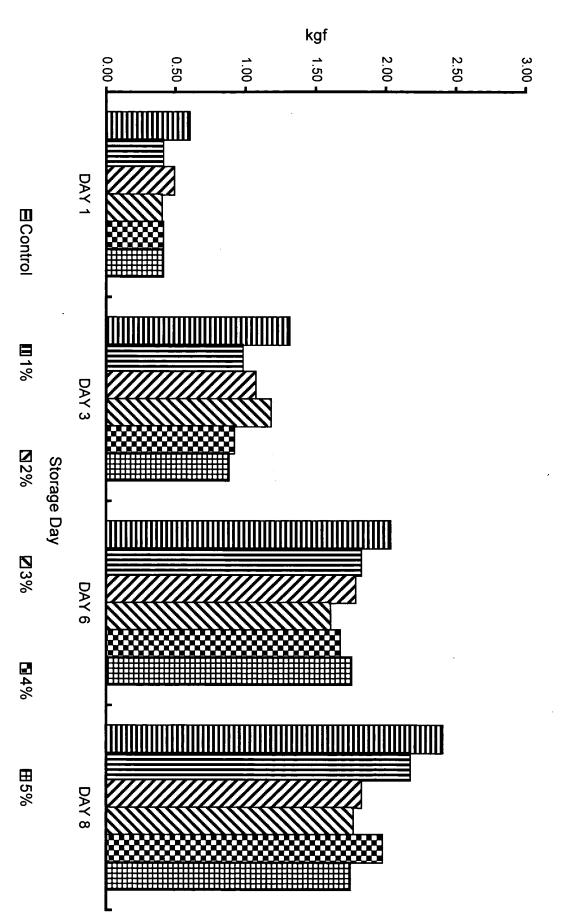


FIGURE 2

Bread Crumb Firmness - Medium Strong Wheat Flour

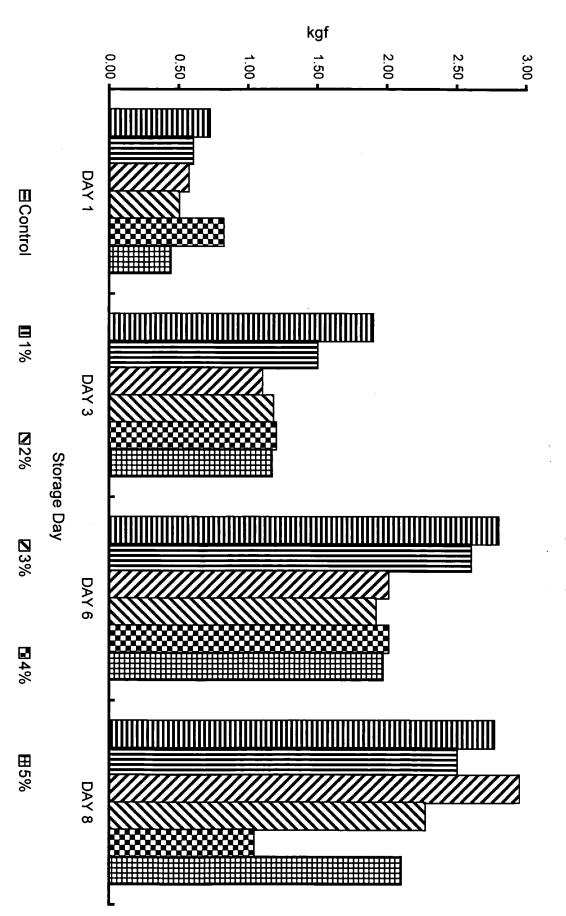


FIGURE 3
Bread Crumb Firmness - Medium Strong Bucky Wheat Flour

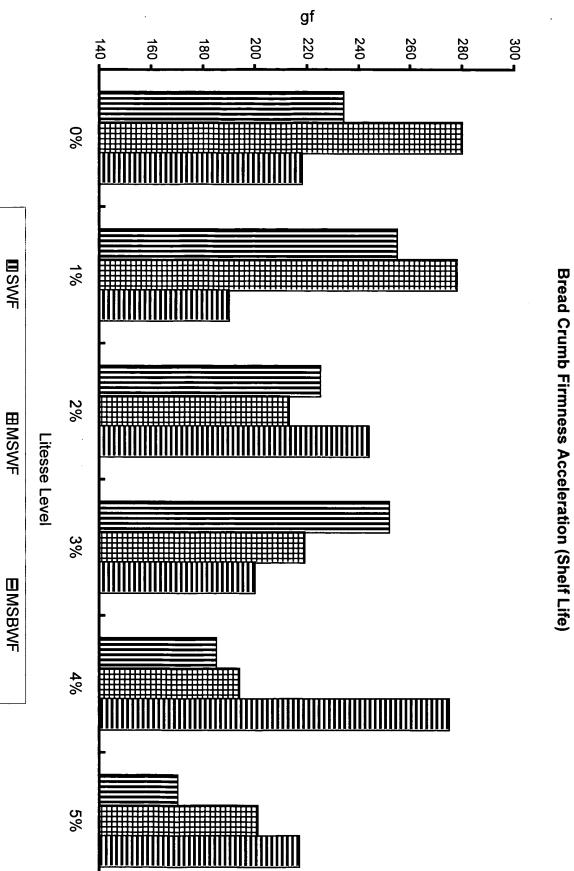


FIGURE 4

gf 220 -200 • 240 280 -140 160 • 180 260 300 **-**0% 0 □ SWF + MSWF ◇ MSBWF → Lineal SWF → Lineal MSWF → Lineal MSBWF 1% 2% Litesse Level 3% **\ ** 4% 0 **5**% 0

FIGURE 5
Bread Crumb Firmness Acceleration (Shelf Life)

